





October Menu

1% or Skim milk provided Margarine available

MENU ITEMS SUBJECT TO CHANGE			\$2.00 SUGGESTED DONATION	
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
FIAIPPY WEEK			Grape Juice Pot Roast w/Gravy Baked Potato Carrot Coins Sour Cream Pumpernickel Bread	
			Birthday Cake	
Spaghetti Marinara Sauce Turkey Meatballs Romaine Salad Ranch Dressing Parmesan Cheese	Orange Juice Grilled Chicken with Honey Mustard Sauce Mashed Potatoes Summer Blend Veggies	Roast Pork with Apple Glaze Sesame Noodles Country Blend Veggies	Cream of Broccoli Soup Unsalted Crackers Chicken Salad Lettuce Bed Macaroni Salad Pickled Beets	
Italian Bread	12 Grain Bread	100% Whole Wheat	Multigrain Bread	
Banana	Mixed Fruit Cup	Mandarin Oranges	Pears	
COLUMBUS DAY HOLIDAY	Cranberry Juice Lasagna Rolette Meat Sauce Peas & Carrots Parmesan Cheese	Grilled Chicken Breast Broccoli Cheese Sauce Rice Pilaf Stewed Tomatoes	Pineapple Juice Beef Stew w/Carrots, Diced Potatoes & Peas Garden Salad French Dressing	
2000000	Italian Bread Tangerine	Oatmeal Bread Peaches	W.W. Dinner Roll Oatmeal Cream Pie	
Grape Juice Veal Scallopini over Parslied Buttered Noodles Peas	20 Knockwurst Pierogies	21 Cranberry Juice Chicken Tetrazzini with Sauce Brown Rice California Blend Veggies	22 Wonton Soup Unsalted Crackers Pork Egg Roll Fried Rice	Please call the kitchen phone two days in advance to make a reservation: 203-775-5237
100% Whole Wheat	Hot Dog Roll	Pumpernickel Bread	Fortune Cookie	
Oatmeal Raisin Cookies	Pineapple Chunks	Ice Cream Cup	Pineapple Chunks	
Apple Juice Fish Nuggets Steak Fries Cole Slaw Tartar Sauce Ketchup	Cranberry Juice Stuffed Shells Meat Sauce Broccoli	Corn Chowder Unsalted Crackers Grilled Chicken Breast Lettuce & Tomato Marinated Cucumbers	29 Grape Juice Sliced Ham Buttered Noodles Buttered Beets	
Corn Muffin Tropical Fruit Cup	Garlic Bread Banana	W.W. Hamburger Bun Fresh Pear	Italian Bread Fresh Orange	
Tropical Fruit Cup	Dariana	i ican i cai	r restrictioninge	